

April 13, 1999

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William K. Hubbard  
Dockets Management Branch (HFA-305)  
Food and Drug Administration  
5630 Fishers Lane, Room 1061  
Rockville, MD  
U.S.A. 20852

Re: Federal Register Request for information: Performance  
Standard for *Vibrio Vulnificus* Docket Number 98P-0504-  
Volume 64, Number 13, Page 3300-3301

Dear Mr. Hubbard:

Thank-you very much for consulting with the Shellfish Industry  
on this very important issue.

One of the main concerns of every grower is customer confidence  
in their shellfish product. And every grower that I know wants  
to sell clean, healthy product. We do not want anyone becoming  
ill because they ate our shellfish.

In 1998, I was one of the many growers on the British Columbia  
coastline to participate in the DFO Oyster Closure and no oysters  
were sold. Weeks later DFO lifted the Closure but all customers  
were told to cook their oysters for approximately six minutes  
to insure killing the virus. This worked very well.

People understood that this procedure was necessary just like  
thoroughly cooking chicken and hamburger.

When I delivered oysters to the local processing plant I met  
many tourists buying oysters at the plant's small store. Once  
they were told they had to cook the oysters to kill the virus  
they accepted this readily and some even told me that sometimes  
they had to boil their water where they lived.

I realize these two things are not the same. But the general  
public does have an adaptable and common sense approach that  
should be applied in this situation.

We do not need AmeriPure Co. technology yet. What we do need  
is more research and water testing. And perhaps in the future  
we will explain to the consumer that their are warm seasons  
when it is best to cook your oysters well. And the Shellfish

98P-0504

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Industry could then tie in promotional activities with cooking demonstrations and put a positive spin on a raw oyster closure. Or perhaps we could call it the beginning of the cooked oyster season.

If you wish to reply to my letter, my fax and telephone number is (250) 335-1369.

Thank-you again.

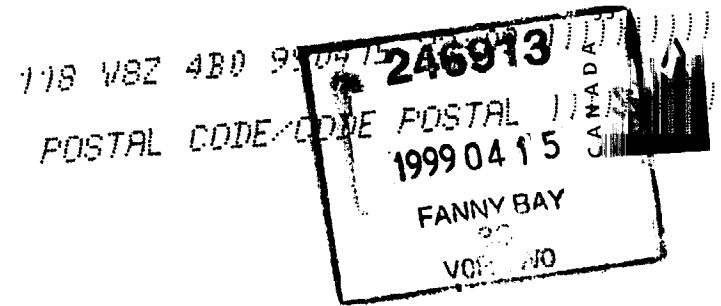
Kind Regards.

Yours very truly,

A handwritten signature in cursive script, appearing to read "Diane Curnow".

Diane Curnow  
Owner

CAND C OYSTER COMPANY LTD.  
485 SEVENTH STREET, NANAIMO, B.C. V9R 1E6



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